

# ALLIGATOR SOUL SUNDAY BRUNCH MENU

## START YOUR BRUNCH OFF RIGHT WITH A LI'L SOUL IN YOUR GLASS

**Michilada** - Our Alligator Soul lighter version of a Bloody Mary made with lager rather than vodka. Some call 'em a Red Beer, we just call 'em the perfect Sunday morning bev! Small .....\$2.50 Lg.....\$3

**Sangria** - Mmmm . . . Sangria. Sweet red wine and citrus drink with sliced fruit and a li'l sparkle too!.....\$5.50

**Mimosa** - Our delightfully bubbly Tobin James Sparkler with fresh squeezed orange juice. What is Sunday Brunch without 'em? .....\$5

**Tobin James Dream Weaver California Champagne** - From Paso Robles, California. A semi-sweet sparkler with a fruity smooth and buttery finish. Tickle those eggs with a little bubbly.....\$20 bottle/\$6 glass

## BRUNCH TASTER'S MEAL \$14.95

Chef Ryan has put together what we dare to call the Best Brunch in the Northwest! This Three Course Sunday morning feast includes a glass of ... Orange Juice, Apple Juice, Tea or Coffee Our Mixed Pastry Basket, Your choice of Entrée & Dessert too!

### START THE MEAL OUT RIGHT'

**Mixed Pastry Basket** - A tasty li'l basket of treats straight from the kitchen of Alligator Soul. Seasonal Fruit Strudel, Chef's Choice coffee cake and a selection of muffins.

### CHOOSE AN ENTREE

**Eggs Sardou** - Ol' Popeye never had it so good!! Artichoke Buttermilk biscuits over creamy spinach Sardou. Topped with Poached Eggs & Hollandaise sauce. Eat up!!

**Monte Cristo** - The Elvis of sexy sandwiches - sliced ham & smoked Gouda between slices of sweet pan-fried sourdough. With a li'l powdered sugar and Jelly (to keep it sweet & rich).

**Eggs Jeanette** - Jamie Shanon style biscuits n' gravy. Ya' you right!! Blackened Pork Loin Braised in Red wine mushroom pan gravy served over Rosemary Buttermilk biscuits, with Poached Eggs & Creole Hollandaise sauce.

**Louis Armstrong** - Tender Cured Pork & Potato hash cakes that hold you down n' tickle you! With Poached Eggs & Béarnaise sauce. Oh, yes!! I do see skies a' blue . . .

**Blackened Snapper & Taters** - No Brunch is complete without Spiced-up local seafood! Blackened Snapper Filet with Lyonnaise Potatoes, butter-braised veggies & Poached Eggs topped with Béarnaise sauce.

**Pain Perdue** - Don't let the name fool ya'! No Pain here!! Rustic Sweet New Orleans style French Toast. It's like havin' dessert for Breakfast! Your choice of either Bourbon Molasses or Rum Caramel Sauce.

### THEN FINISH WITH A FAVORITE SOUL DESSERT!

**Sweet Potato Pecan Pie** - Perched on a squiggle Chocolate & Caramel Sauce then topped with Chantilly Cream. This is another of those incredible Southern marriages.

**Alligator Soul Bread Pudding & Bourbon Sauce** - Complete your Sunday Brunch with this Alligator Soul favorite. Stuffed with Pecan, Peaches & Raisins in a pool of the most luscious sweet warm Bourbon Sauce you have ever tasted, then topped with Chantilly Cream & roasted pecans!!



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## OTHER SUNDAY EATS

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**Hilbo's Crunchy Chicken or Catfish Gumbo** - Dark & delicious mahogany Gumbo, carrying on the tradition of Papa Hilbo & lovingly referred to by its diehard fans as "The ol' standby." Alligator Soul Gumbo on the 1-10 heat scale, we'll call it a "4" But name your pain & we'll kick it up for you.

Chicken.....\$12.85, Catfish.....\$13.85

**Catfish & Hushpuppies** - Southern corn-fried Catfish like Momma used to make. Served with hushpuppies, coleslaw & our own tartar sauce for dippin' .....\$13.95

**Soul Smoked Pork Ribs** - These tender ribs are slowly smoked over Hickory for hours & hours, covered in Cajun spices, Anise & Bourbon. Hilbo's award-winning BBQ sauce makes these ribs a dish to die for. Served with barbeque beans, cornbread, our Alligator Salad Trio & a whole lot o' napkins..... \$15.95

**Jambalaya** - Spicy tomato, Rice & Meat Carnival!! Lots of Homemade Andouille Sausage, Pork, Chicken & veggies 'cause ya need 'em. Everything but the kitchen sink!...\$8.95

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## DESSERTS

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**Love Canoe Turtle Fudge Brownie** - A monstrously sized rich and moist brownie topped with a brandy caramel sauce, maraschino cherry ice cream and crushed pistachios. Chocolate is made to be sinful.....\$6

**Sweet Potato Pecan Pie** - Perched on Chocolate & Caramel Sauce then topped with Chantilly Cream. This is another of those incredible Southern marriages. Sweet Potato & Pecan Pie together! Oh Yes!.....\$5.50

**Alligator Soul Bread Pudding & Bourbon Sauce** - If you've already eaten one of our Entrees, you may not have room for this masterpiece! Stuffed with Pecan, Peaches n' Raisins in a pool of the most luscious sweet warm Bourbon Sauce you've ever tasted. Topped with Chantilly Cream & more Pecans.....\$6

**Baking Woopie Moon Pies** - Baking Woopie creates their own Moon Pies, or Woopie Pies, from scratch! If you've never had one, you'd better and you may need Milk for this one!.....\$5.25

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## OUR OTHER BRUNCH BEVERAGES

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Homemade Watermelon Lemonade.....\$2.5  
Southern Style Sweet Iced Tea: Plain or Mint \$1.85  
Unsweetened Iced Tea.....\$1.85  
Arnold Palmer: Lemonade & Iced Tea.....\$1.75  
Endless Coke, Diet Coke, Sprite.....\$1.75

Orange Juice, Apple Juice .....\$2  
Minute Maid Lemonade.....\$1.75  
French Market Chicory Coffee.....\$1.75  
Hot Tea - various.....\$1.75  
S. Pellegrino Sparkling Mineral Water .....\$2.5